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The Guv'nor's Grill

Appetizers

Jumbo Shrimp Cocktail .75

Lump Crabmeat Cocktail Supreme 1.00

Chilled Fresh Fruit Cup .35

Cherrystone Clams, Shucked to your order .75

Chopped Chicken Livers .50

Chilled Fruit Juice .25

Freshly Opened Bluepoint Oysters 1.00

Marinated Herring in Sour Cream .75

Luncheon

Char Broiled Prime Sirloin Steak Sandwich 2.75
Cooked to your order with crisp French fried potatoes, lettuce and tomato slices.

Welsh Rabbit En Casserole with Toast Points 1.25
Prepared with sharp cheddar cheese and beer for that extra tang.

Fresh Calves Liver with Bacon or Onions 1.75
Buttered green peas, tossed garden salad.

Broiled Chopped Tenderloin of Beef En Bacon Strip 1.75
Hash browned potatoes, chef's garni.

Crabmeat Barclay En Coquille 1.75
Buttered green peas, tossed green salad with a dressing of your choice.

Creamed Chicken and Mushrooms 1.50
Served on a crisp waffle with buttered green peas.

Petit Filet Mignon, Champignon 2.75
Buttered green peas, tossed garden salad.

Crepes ala Galatoir 2.00
Small French pancakes filled with shrimp and crabmeat, glazed with a sauce mornay, tossed green salad, choice of dressing.

Country Fresh Ham and Eggs 1.50
Canadian style ham with hash browned potatoes.

French Omelet filled with Mushrooms 1.25
Lettuce and tomato slices.

Western Omelet, Denver Style 1.50
Hash browned potatoes, lettuce and tomato.

French Omelet filled with Diced Shrimp and Fine Herbs 1.75
Tossed garden salad, French fried potatoes.

Desserts

Home Baked Pies .35

Rice Custard Pudding .50

Chocolate Bavarian Mousse .50

Individual Strawberry Shortcake .50

Petit Banana Split ala Tavistock .60

Butter Rum Sundae .40

Ice Cream or Sherbert, Assorted Flavors .25

Salads

Guv'nor's Tossed Salad Bowl 1.25
Head lettuce, romaine and endive topped with julienne strips of chicken, ham and cheese.

Shrimp Louis — Fit for a king 1.50
Jumbo shrimp on a bed of crisp lettuce with Sauce Louis, tomato and egg garni.

Fresh Lump Crabmeat Salad 1.75
Made to the Guv'nor's order.

The Calorie Counter .75
Mixed greens with cottage cheese and Low-Cal original spiced dressing.

Fresh Fruit Salad Bowl with Cottage Cheese or Sherbert Large 1.50 Small .75

Royal Fruit Salad Boat Hawaiian 1.75
Small fresh pineapple filled with cool fruits, cottage cheese or sherbert, topped with a delicious creme dressing.

Avocado stuffed with Jumbo Shrimp 1.75
Served on a bed of crisp lettuce with La Maize Sauce, chef's garni.

Tomato stuffed with White Meat Chicken Salad 1.75
A sprinkle of imported capers, garnished with creamy cole slaw, ripe olives and carrot sticks.

Chef's Suggestions

Creamed Chipped Beef En Casserole with Toast Points 1.00

Fried Jumbo Shrimp with Tartar Sauce 1.35

Char Broiled Franks and Potato Salad, Chef's Garni 1.00

From the Bean Pot . . . Old-fashioned Baked Beans .50
With Char Broiled Franks and Brown Bread 1.25

Waffles and Syrup with Country Sausage 1.25

Waffles with Blueberry Sauce .75

Pecan Waffles and Syrup 1.00

Sandwiches

The Guv'nor's Fill .90
Beefburger on a toasted bun with crisp relishes.

Tavistock Special .85
Cheese and tomato topped with crisp bacon, broiled to a golden brown.

The Monte Cristo 1.50
Generous portions of ham, turkey and cheese on French toast heated to perfection.

Char Broiled Hamburger .50
Served on toasted bun.

Cream Cheese and Toasted Almonds on Date and Nut Bread .85

Junior Club 1.00
Breast of turkey, bacon, lettuce and tomato on toast.

Triple Decker Club 1.25
Loaded with chicken, bacon, lettuce and tomato.

Broiled Deviled Ham and Cheese Surprise .75
A delightful mixture to tempt those taste buds.

Hoist Your Sails — Seafood Boat 1.50
Bread boat filled with shrimp, crabmeat and toasted almonds, topped with melted blue cheese.

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